

J. P. MORGAN OFF FOR LONDON

Goes with Secrecy and Says He'll Do Some Steel Business.

Pierpont Morgan was driven rapidly to the wharf of the White Star line at ten minutes of twelve today and rapidly hurried to his stateroom and rapidly boarded the Teutonic about five minutes before she sailed. He avoided observation by walking up the storage passageway.

Why he desired secrecy in his embarkation is a mystery. In the meantime, waiting at the head of the main gangway, were George W. Perkins and a half-dozen others of his business associates. The reporters who were waiting to say a word to Mr. Morgan before his departure, Mr. Perkins said: "Mr. Morgan will not be here till the last minute. I think it possible that he will follow the ship down the bay in his yacht and board it there."

But Mr. Morgan had planned differently and stole a march on all who were looking for him. At his stateroom, which is a very unpretentious one, he was met by an Evening World reporter. The first he said was that the ship was to get under way had been rung and in a second the propeller was slowly revolved to test the machinery. The ship moved forward two feet and nearly crashed the cabin gangways. The staircase plank was jammed by the unexpected move.

Mr. Morgan had hastily thrown his traveling bag into his berth. "I haven't a moment's time to be interviewed," said he. "I have two or three persons to see and only two or three minutes to see them in."

"I am going abroad for business and for pleasure. I'll be back some time in June."

Has the steel business anything to do with your trip?

"Yes, in a measure."

"And the Panama Canal?"

"I haven't time to talk about that. I have been working hard and need the rest. I shall come back for hard work."

"Does that hard work mean another billion-dollar transaction?"

Mr. Morgan laughed good naturedly. "You want to know too much, young man," said he.

He seemed to be feeling in the best of spirits. Hastening to the promenade deck he went well aft and leaned with his hands upon the rail. Accompanying him to Europe are Mrs. Jacob C. Rogers and Mrs. Walter A. Burns. Mrs. Rogers stood by his side as the ship left the pier.

There was a crowd of people on the wharf. Many of them were saluted by Mr. Morgan, and they wished him a pleasant voyage. He was particularly gracious to all, and waved his adieu with both hands.

Mr. Morgan looks considerably grayer than he did the last time he sailed for Europe. He is dressed in a brown sack suit and wore a Duke of York hat, which he had on an old-fashioned, white, wing collar and a blue cravat with white stripes. Across his shoulders he had thrown a Russian water-proof coat with a velvet collar.

As the vessel became lost to view he was still waving his hands.

On the Teutonic besides Mr. Morgan there sailed Miss. Zelle de Lussan, Mr. and Mrs. W. Bayard Cutting, Hector Munro Ferguson, John W. C. Ford, Baroness von Horst, Robert O. Scott, Mr. and Mrs. George C. Bligh, Dr. and Mrs. H. C. Crawford, Scadding, C. A. Webster and H. E. Wright.

\$12,500 FIRE IN BROOKLYN.

Firemen Had Hard Time at a Factory Blaze.

Fire today destroyed the four-story brick building, No. 33 Adams street, Brooklyn, occupied by Charles Cross, patternmaker, and caused a loss of about \$12,500.

The firemen had a difficult fight of three hours.

In a short time the place was a seething furnace from cellar to roof, and the firemen had to turn their attention to saving the big buildings, Nos. 35 to 39 Adams street, occupied by O. J. Gude, advertising sign.

On the first floor there they found tons of sawdust and shavings piled up to the ceiling. They promptly flooded the place with water.

In fighting the fire the men were handicapped by the dense fumes from the varnish used by Cross in the pattern business.

At 6 o'clock the fire was under control.

SICK CHILD AT FIRE.

Had to Be Carried from Her Sick-Room in a Tenement.

Mamie Curran, a thirteen-year-old girl, is in a serious condition at her home, No. 102 West Fifty-second street, today. After suffering from convulsions of the brain she had to be carried from her sickbed on the third floor when there was a fire in the tenement.

The girl had received the last rites of the church in the morning and Dr. White, of No. 49 West Forty-third street, was at her bedside when the fire started. He wrapped her in a blanket and carried her over the fire-escape to an adjoining house. When the fire had been extinguished she was carried back.

OBJECT TO BELL BILL.

Doctors Would Restrict More Closely Those Entitled to Practice.

The Council of the New York State Medical Association is opposed to the Bell bill, to be brought up in the Senate and Assembly, at Albany today.

The Bell bill relates to the practice of medicine. The doctors want this section incorporated.

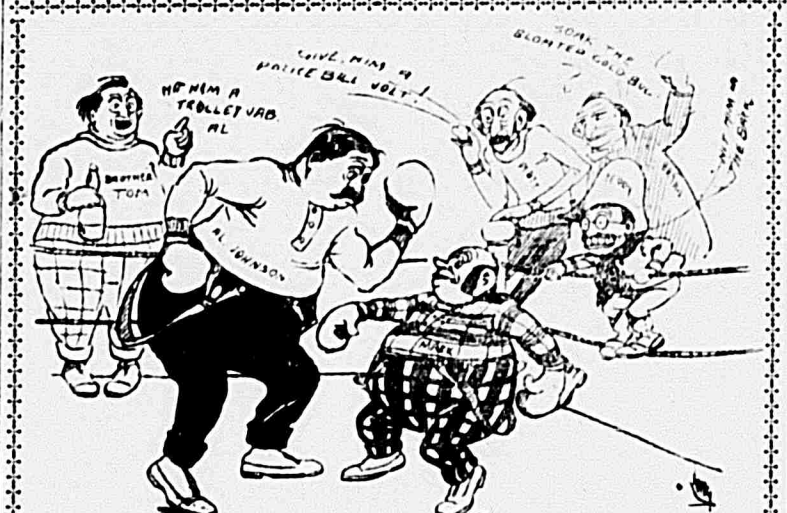
"Any person who is not a lawfully authorized practitioner shall advertise in any manner or hold himself out to the public as a healer of diseases or as competent to do surgery, and who shall in any manner examine or treat the sick or infirm, shall be guilty of a misdemeanor."

Sailors Almost Suffocated.

John Anderson, twenty-eight years old, and Peter Bush, forty-two years old, engaged a room in William street, No. 15 Atlantic avenue, Brooklyn, today. The room was nearly dead from gas. Both will

HANNA ADDS A FINAL "DEFI" IN BATTLE WITH JOHNSON.

Wild Scere at Waldorf, Where the Senator Is Training for Expected Heavy-Weight Contest.



Political sports at the ringside in the great Hanna-Al Johnson "go."

Will fight him with rancor, with hatred, or both.

That I'll kick him to death I will take solemn oath.

With my hand bullet head I will butt out his brains.

And water his person all over the place.

I'm a marine hyena, a jungle-bred bull.

I can bite, I can scratch—like a wildcat and pull.

—The Pirate of Malaya

A fat man, squat and shifty, is working a pair of dumbbells up and down in one of the highest-priced apartments in the Waldorf-Astoria today.

He can "put" the 200-pound shot as if it were a feather. He can climb like a monkey and jump like a flea. The fact that he tips the scales at nearly 300 does not make a bit of difference. As the gentlemen who hold the bottles remark, "He is very handy with his flippers."

The noise inside the room today attracted the attention of two bellhops.

"What's dat?" asked one. "Bander bring in his trunk and pump his bellows."

"Naw," said the other. "Dat's Senator Hanna. He's trainin' for Al Johnson."

The Senator paused in his training long enough to talk to an Evening World reporter through a crack in the door.

Rough on Johnson.

"You just say this," said he. "I reiterate that if Al Johnson says I spent \$10,000 trying to beat his brother Tom for Mayor of Cleveland, he's a liar. That's what he is, and you can say that I am out looking for him to call him a liar to his face. That's all."

The door slammed and all that was heard was the dull, muffled thud on the punching bag.

In the mean time Mr. Al Johnson is safe in Philadelphia. Johnson is put up like a Cardiff giant. His friends laugh and say when he steps into the ring he will make Hanna look like a trick pony.

"That's all right," said one of the Senator's supporters, "but the old man is terrible at short range. If he once gets the half-Nelson lock on Johnson it is all up with the big fellow. Mark has a neck on him like a bull terrier, but teeth—may you ought to see his teeth. He is letting his finger-nails grow and he's been clawing."

His Head Useful.

"Say, did you ever note that hard head of his? Why, man alive, he can butt a hole through a seven-inch oak plank. Oh, I don't know about Al Johnson."

A man who is very close to Johnson when he can be found said: "Al knows a thing or two. Mark Hanna could never get near him."

"Why, Al in the first round would give him a job in the solar plexus that would paralyze him. You can put it down that if Mark wants to take a whirl with Al, we'll give him a run for his money."

Pools have been opened quietly so that Titus and his sleuths may not hear of them. At last accounts the odds were about two to one in favor of Hanna.

Some say they are afraid he hasn't enough wind, but his backers insist that his campaigning speeches disprove that.

Later in the day Senator Hanna was asked by an Evening World reporter what he thought of Aguinaldo taking the oath of allegiance.

"It is a good thing that he took it," said the Senator, "and it is also a good thing for him that he had the chance to take it."

In regard to the report that J. Pierpont Morgan was going abroad to purchase the French interest in the Panama canal, the Senator said:

"I do not believe that I do not know what Mr. Morgan is going to Europe for, but I am convinced it is not for that purpose."

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Prune Brown Bread

One cup corn meal, 2 cups whole wheat flour, 1 cup sour milk, 1/2 cup New Orleans molasses, 1 teaspoonful salt, 1 teaspoonful soda, 1 cup dried prunes, washed, pitted and chopped fine. Scald the corn meal, add the other ingredients, put the mixture in three baking powder cans, cover and steam 2 1/2 hours.



Prune Cake

One cup sugar, 1/2 cup butter, 3/4 cup water, 3 eggs, 2 teaspoonfuls baking powder (level), grated rind of 1/2 a lemon, 1 cup walnuts chopped, 1 cup steamed and chopped prunes. Bake in loaf shape, putting a layer of batter on bottom of cake pan, then a layer of prunes and a layer of nuts, having cake at the top. Bake in a slow but steady oven.

Dr. J. A. Noble of San Francisco says:

"Most of the present-day prune trade has been built up by physicians' recommendations. The California Prune is nature's finest laxative and tonic. There is combined the delicious taste of fruit, the highest nutritive value of any food, and the greatest health-giving qualities of any fruit or food. When people learn this, and learn also that prunes can be served at one-third the cost of meats and breadstuffs, and at one-twentieth of the cost of medicines they will have learned a valuable lesson."

If you ask your own doctor, or take Dr. Noble's advice and eat prunes every day in some form as fruit, dessert, or confection, you will acquire a knowledge of a taste that you never dreamed the California Prune possessed. The time is not far off when the California Prune will rank meats and bread in the larder because of its superior value, more delicious taste and greater economy.

The Association issues a book containing 100 recipes for preparing prunes in every way, which were obtained by a prize contest participated in by the very best cooks and chefs of California. This book together with a "Prune Primer," which will delight the little folks, will be sent free on request.

Address CALIFORNIA CURED FRUIT ASSOCIATION, San Jose, Cal.

Prune Jelly

Make 1 pint of lemon jelly. When half set, place prunes, which have been steamed and stoned, at intervals around the sides of the mould and in the center. Serve with whipped cream around the base.

Prune Lemon Sherbet

Put 1 1/2 pounds of prunes in a stewpan, adding a little water. Cover pan and set on back of range to simmer slowly until prunes are tender. Rub through colander, sweeten to taste, then freeze same as ice cream. When frozen serve on a plate with water ice around it.

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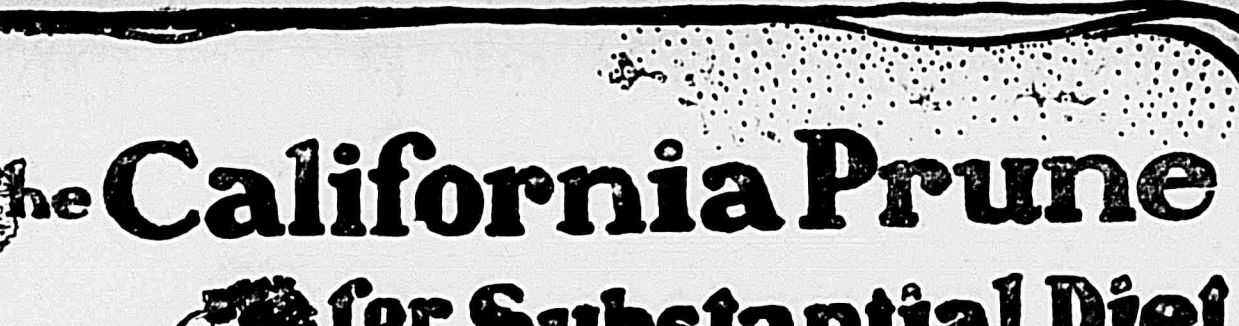
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For Substantial Diet Dessert or Confection

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